

Finca La Pared Cuvee Especial

Finca La Pared

Spain - Navarra

The Cuvee Especial is a Graciano and Syrah blend aged in oak barrels that produces a full-bodied, fresh wine of great complexity and long lasting finish.

Specifications

Varietals	Graciano, Syrah
Soil type	Calcareus-clay
Vinification	Fermentation and maceration are carried out separately for each variety, in small stainless steel tanks, combining pumpovers and délestages. Grapes are gently pressed and the wine undergo malolactic fermentation in even smaller stainless steel tanks. When the wine has naturally lost its thickest suspended solids, it is transferred to barrels; each variety separately and in oak of different origins. /> Graciano is aged in hand-crafted, fine-grained French oak barrels. Syrah is aged in American oak barrels that enhance the freshness of the wine and its refinement. The wine is aged for 12 to 14 months in the same barrels without racking. Then the wine is blended and bottled without fining.



Codes, Weights and Measures

UPC	7 84585 02964 8
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02964 5
Case Weight	20
Cases/Pallet	100
Layers/Pallet	10
ABV	15.00%
SRP	\$ 49.99 USD 750mL Bottle

Reviews and News

2021 Finca La Pared Cuvee Especial - 95 PTS - JD

2019 Finca La Pared Cuvee Especial - 94 PTS - JS

